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Housekeepers' Chat Release Friday, March 6, 1931.

(NOT FOR PUBLICATION)

Subject: A Chicken Pie Dinner. Menu and recipes from the Bureau of Home Economics.

Bulletin available: Painting on the Farm.

—oOo—

There are a few questions to be answered today and then we'll have a talk about our Sunday dinner. I do hope you are planning to have a guest or two on Sunday. As soon as the Home Specialist told me about the dinner she had planned I said to myself, "We're going to have company for dinner on Sunday." Not that this is an elaborate or fancy meal. Not at all. It would be quite suitable for a very informal home meal with just the family present. But it is an interesting, attractive dinner that any guest should enjoy. I'll tell you about it as soon as I answer the questions.

Here's a question from a young housekeeper. "Please tell me how to remove gelatin dessert or salad from the mold successfully. I have such difficulty getting mine out whole and then placing it in the center of the serving plate. When I try loosening the jelly by using heat on the bottom of the mold, it gets too hot, melts the jelly and spoils the appearance."

Since much of the success of a gelatin dish depends on its good looks, this is an important question.

First, of course, the jelly must be made from a reliable recipe having just the right proportion of gelatine in it. Too much gelatin makes a jelly that is too stiff; too little means that the jelly may be too soft and will neither come out of the mold well nor stand in shape when it is served. The second important point is that the gelatine mixture must be poured into a cold, wet mold. Rinse the mold out with cold water before putting in the jelly. When the jelly has been thoroughly chilled and is firm and set, invert on the serving plate or platter and with the point of a knife gently loosen the jelly from the mold in just one place to allow a little air to come in. This will start the jelly pulling away from the mold and it will gradually slide out and onto the plate. A cold water rinse for the serving plate will also help in centering the jelly. On a cold wet plate the jelly can be slipped along easily to just the right position.

Sometimes it is possible to unmold the jelly simply by wrapping a piece of wax paper around the tip of one finger and gently pulling the gelatin away from the sides before inverting it on the platter. Another way is to use a

lukewarm bath. Partly fill a large bowl with lukewarm water, not hot because hot water is likely to melt the jelly too quickly and spoil the appearance. Then carefully set the mold filled with the firm jelly down in deep enough to allow the water to come up on the outside as far up as the jelly comes. Lift the mold out of the water immediately and wipe off the moisture with a towel. Lay the serving plate upside down on the top of the mold and quickly turn the mold and plate over together. Lift off the mold and there is your jelly in perfect position on the plate. Sometimes a very fancy or elaborate mold causes difficulty when it comes to getting the jelly out. If you are an amateur perhaps you'd better select your gelatin molds in simple designs.

Someone else wants to know how to calcimine her walls. I am no painter, though I have occasionally done a few odd jobs in that line around the house. In fact I am proud to say that once I made quite a neat job of refinishing an old maple table. But I've never put on one bit of calcimine. However, if I decided to calcimine any walls in my house, say those in the north bedroom, I know exactly what I should do first. I'd open that bulletin called "Painting on the Farm" to page 30 and then I'd read carefully all the directions given there. By the way, if you are planning to paint your house either outside or inside this spring, there's a booklet to add to your collection of valuable reading material. Read it before you start and it may save you time and money. There's a great deal to know about paints for different purposes as well as such details as brushes. Any amateur at the job will profit by reading up on the subject in advance instead of plunging in and learning by the trial and error method. Now about this job of calcimining. First use special calcimining brushes. Unlike painting the object in calcimining is to hide the surface with just one coat. If you try to put on a second coat you may remove the first. However, if a second coat is absolutely necessary, as it may be on very smooth plaster, it should be thin, and the surface should be brushed over very lightly and carefully with a solution of alum just before the second coat of calcimine is applied.

Before you start the job let all the shades up and have the room as light as possible so that you can see to cover the walls completely and evenly. Work in narrow stretches across spaces in the shortest direction. Always start in a corner and work away from the light. To keep the laps from showing, the edge of one stretch must not be dry when being joined with the next. Of course, that means quick work. Drafts and warm ceilings and walls make the coatings dry too quickly. If the edge of a stretch dries, apply plain water with a clean brush lightly and carefully before joining it with the next stretch. After the coating is all on, use every effort to make it dry quickly. Moving air and heat in the room will help. Slow drying may cause a spotted appearance. So much for calcimining. I'd like to hear how your walls come out. It might inspire me to put a nice soft tint on the north bedroom this spring. I can't get Uncle Ebenezer interested in that room, so I shall probably have to do it myself.

Before I start on the Sunday menu I'd like to mention something I forgot the other day. You remember when we were talking about egg cookery and ways to serve poached eggs? I suggested serving them on toast with tomato or cheese sauce. But I forgot to suggest also hot Hollandaise sauce, one of the best

sauces for eggs I ever tasted. The recipe is in your egg leaflet. It is also in the green cookbook. A very good recipe. Try it.

The menu for our Sunday dinner begins with Chicken Pie. Chicken Pie; Cranberry Sauce; Spinach; Buttered Baby Lima Beans; Crisp Lettuce Salad with French or Russian Dressing; and for dessert, Date Pudding. I think we really ought to give the Menu Specialist some extra thanks for that menu, don't you? There is so much color and variety in it. Billy says he can hardly wait until Sunday arrives.

Are you ready now for the chicken pie recipe? Number of ingredients: nine. They are

1 fowl, weighing about 4 lbs.
1 teaspoon salt
1 onion, chopped
1 green pepper, chopped
½ cup chopped parsley
4 tablespoons chicken fat
Flour
Dash of tabasco sauce
Pastry

I'll repeat. (Repeat)

Place the cleaned, dressed, and washed fowl in a kettle and barely cover it with hot water. Add the salt, partly cover the kettle, and simmer until tender, or about two to two and one-half hours for a mature fowl. Drain and measure the broth, and either remove the chicken from the bones in large pieces or divide the chicken in pieces of the right size for serving. Cook the onion, green pepper, and parsley for a few minutes in the fat in a skillet, and stir frequently. (The onion, green pepper and parsley may be omitted if the family is not fond of these seasonings with chicken). For each cup of broth measure 1½ tablespoons of flour and mix well with the fat and seasonings. Add the broth and stir until thickened. Add more salt if needed, and a dash of tabasco sauce. Mix well with the chicken. Line the sides of a baking dish with pastry, pour in the seasoned chicken and broth, cover with pastry and bake in a moderate oven (350 degrees F.) until the crust is golden brown.

We used to think that cranberry sauce was a special treat for Thanksgiving or Christmas. Fortunately nowadays we can buy these refreshing berries all winter. There is nothing quite like them with fowl of any sort. Their bright red color gives dash to the meal and their tartness adds special zest and flavor. Cranberries and apples cooked together make a very pretty and delicious combination.

The lima beans may be canned, dried or fresh. We suggest the baby or small sized beans because they have a more tender skin. If you use dried beans be sure to soak them a long time.

If you serve the lettuce with plain French dressing give it color by using paprika in your dressing. Or add some tomato catsup or chili sauce to the mixture. Chili sauce or catsup may be added to mayonnaise dressing, if you prefer that.

Dates, nuts and also spice, if you like it, are added to a cake mixture for the date pudding. You will find the recipe in the green cookbook on page 59. The pudding is cooked in a shallow greased pan in a very slow oven for from 45 minutes to an hour. Cut it in squares and serve it either hot or cold with whipped cream.

On Monday there will be a St. Patrick's Day menu. And later in the week I'll tell you about my Next-Door-Neighbor's new clothes closets. You should see them!